



THIS MOLDED CHOCOLATE SPONGE is basically simple, but its handsome garnish and sophisticated flavor make it a gala dessert. The photo and recipe are courtesy of General Foods' Baker's Unsweetened Chocolate.

CHOCOLATE SPONGE

It is to be delicious, made with unsweetened chocolate, deep, dark and rich-flavored. A dash of sherry adds a piquant touch to an essentially simple chocolate sponge.

It isn't necessary to have quite so elaborate a mold as the one pictured. A simpler one will do. Even a 1-quart saucepan or metal bowl can turn out a pretty dessert, especially if the garnish suits the shape.

It will certainly be a pleasant surprise for the family to come home to a dinner so nobly crowned with this extra-special dessert.

Look through your files for that recipe you've been saving for a special occasion. Then, try it out on the family. They're sure to love it even if it doesn't reach your own standard of perfection the first time you make it.

Better still, don't waste time ruffling through old recipes. Try your hand at making this beautifully molded dessert. It's

1 cup (1 1/2) unsweetened chocolate
1 cup cold water
1-3 to 1/2 cup sugar
Dash of salt
2 tablespoons sherry
1-3 egg whites
1/2 cup heavy cream

Add chocolate to milk and beat in double boiler. When chocolate is melted, beat with egg beater until blended. Combine gelatin and cold water in mixing bowl; mix well. Add hot chocolate mixture, sugar, and salt; stir until gelatin and sugar are dissolved. Add sherry. Chill until slightly thickened. Place in bowl of ice and water and whip with egg beater until light and foamy throughout. Fold in nuts. Spoon into 1-quart mold and chill until firm. Unmold and garnish with whipped cream and pecan halves, if desired. Makes five to six servings.

FISH IN WINE

Different ways of serving fish make it more interesting. Try "Salmon in Burgundy" for a pleasant change. Pounce on the recipe in California Burgundy with a little salt, onion and mustard cubes for subtle seasoning. Make a simple sauce with the remaining poaching liquid to serve over the fish, and sprinkle each serving with chopped fresh parsley. The dark, rich sauce is mighty tasty on the wine-poached salmon steaks.

SALMON IN BURGUNDY
3 or 4 slices fresh salmon
3 or 4 slices fresh onion
Dried dill
1 1/2 teaspoons instant minced onion or 2 tablespoons chopped raw onion
2 chicken or vegetable bouillon cubes
1/2 cup California Burgundy

Arrange salmon in skillet. Sprinkle with salt, dill and onion. Crumble bouillon cubes over top; add 1/4 cup water and wine. Poach, uncovered, until salmon is tender. Remove fish from liquid and take off outer skin; keep fish hot while thickening sauce. Blend cornstarch with tablespoon water and stir into hot liquid. Cook and stir until thickened. Spoon over salmon and sprinkle parsley over each serving. Makes three or four servings.

Dr. Robert F. Goheen, youthful president of Princeton University, enlisted as a U.S. Army infantry private in World War II. He was awarded the Bronze Star with two clusters.



GLAMOROUS to see and luscious to eat is this salmon cream with fresh asparagus. Wedges of lemon accent the harmonious color and flavor combination. The photo and recipe suggestions come from the Canned Salmon Institute by way of Seranne and Gaden.

Baked Salmon With Asparagus

Everyone admits that certain foods have an affinity for one another. Apple pie and cheese, ham and eggs, strawberries and cream are all renowned flavor combinations. Not so well known, but equally delicious is the wedding of asparagus and salmon—especially at this season of the year when tender, fresh asparagus is making an early bow in the markets and will be appearing in greater quantities as the month moves into summer.

Salmon, of course, is a year around delicacy which earns hands down, its title of king of the sea not only for its delectable flavor but for its attractive, appetizing color. Color plays an important role in the psychology of food, and what could be more pleasing to the eye for spring dining than the cool pastel of salmon garnished with the brilliant green of fresh asparagus?

Here is an eye-appealing and delectable baked salmon dish which fits into spring menus as gracefully as the delicate, silvery salmon swims upstream on his voyage back to his childhood home.

BAKED SALMON CREAM
1 pound can salmon
1/2 teaspoon salt
4 eggs, lightly beaten
1 cup cream

Butter a 4-cup ring mold and set the mold into a pan containing one inch of hot water. Empty the contents of the can of salmon, including the juice, into a bowl and mash thoroughly with a fork. Stir in salt, eggs and cream and mix thoroughly. Press the mixture through a fine sieve or blend half the mixture at a time in an electric

Hack Wilson, of the Chicago Cubs established an all-time major league baseball record when he drove in 190 runs in 1930.



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To test: Insert a silver knife in the center and if the knife comes out clean the cream is ready to be served.

Run a knife around the edge of the mold and invert the cream on a serving dish. Garnish with cooked asparagus, fresh, canned or frozen, and serve with a thin hollandaise sauce.

SCANT MEAL

HONOLULU (UP)—A bowl of salmon (Japanese noodles) was the only food on the menu at a public dinner here. The dinner marked the 10th anniversary of the United Nations Declaration of Human Rights and was sponsored by the Honolulu YMCA. The idea was to show how little food people in many parts of the world have to eat.



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